

DINNERLY



Peri Peri Chicken Tacos with Chargrilled Capsicum



30 minutes



2 Servings

Everyone loves our tacos and now they're even better with our new special sauce. It may be called 'burger sauce' but it's just as good slathered over warm tortillas. Top with peri peri chicken, capsicum and carrot, then fold 'em up.

- 1 green capsicum
- 1 carrot
- free-range chicken tenderloins
- 6 flour tortillas ¹
- 5g smoked peri peri seasoning
- 40ml burger sauce ³

- 2 garlic cloves
- 2 tsp olive oil

- oven tray
- foil
- julienne peeler or box grater
- medium frypan

Gluten (1), Egg (3). May contain traces of other allergens.

Energy 595kcal, Fat 21.9g, Carbs 48.0g,
Proteins 42.7g



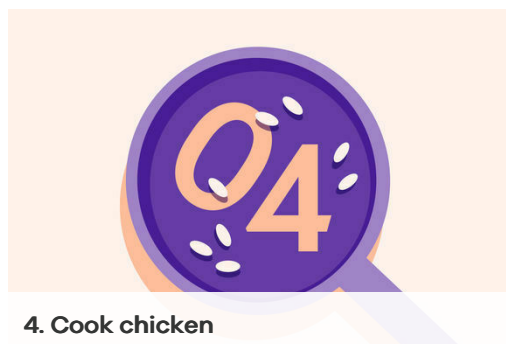
Preheat the grill to high. Line an oven tray with foil. Quarter the **capsicum**, discarding the seeds. Crush or finely chop **2 garlic cloves**. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Halve the **chicken** lengthwise.



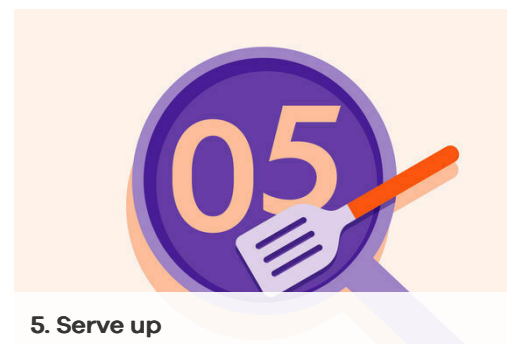
Put the **capsicum** on the lined tray, skin side up. Grill for 10-12 mins until the skin is slightly blackened. Cover and stand for 5 mins to allow the skin to steam and loosen. Remove the skin and thinly slice the capsicum.



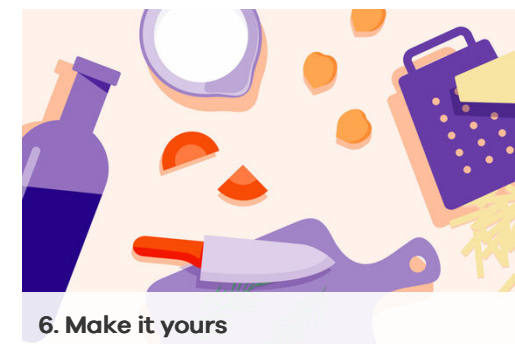
Meanwhile, enclose the **tortillas** in foil and put on the lower oven shelf for 10 mins or until warmed through. Combine the **garlic**, **1½ tsp peri peri seasoning** (see Make it yours) and **2 tsp olive oil** in a large bowl and season with **salt and pepper**. Add the **chicken** and toss to coat.



Heat a medium frypan over high heat. Cook the **chicken** for 3-4 mins each side until browned and cooked through.



Spread the **tortillas** with the **burger sauce**. Fill with the **chicken**, **capsicum** and **carrot** and enjoy!



Peri peri seasoning has a chilli kick. If you have young ones or prefer less heat, reserve a portion of the chicken from the marinade and cook separately.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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Packed in Australia
from at least 95%
Australian ingredient.